

# TUTTO



## LA DISTESA

Cupramontana, Marche

Corrado Dottori's family has tended vines in San Michele near the town of Cupramontana in the Marche for three generations.

The rolling hills at around 320 metres above sea level, constant sunshine, firm clay-limestone soils and that all important fluctuation between temperatures day and night found here provide the perfect conditions for the growing of the Verdicchio grape.

Biodiversity is both championed and cherished, you'll find fava beans, peas, alfalfa, wild mint and more in between the rows of vines, providing diverse surroundings in which the vines thrive and also the raw materials for the biodynamic preparations used.

Vineyard work is fantastic, with a focus on attaining pure, characterful fruit through organic viticulture and low yields.

As you would expect from such an earnest grower, the approach in the cantina is honest to say the least and the resulting wines are amongst Italy's very best.

LA DISTESA  
Cupramontana, Marche



NUR  
2017

A blend of Trebbiano, Malvasia and Verdicchio fermented on skins for two weeks and aged for a year and a half in old barrels and stainless steel. It is bottled unfiltered, with no additions and possesses soaring aromatics of citrus, herbs and spice.